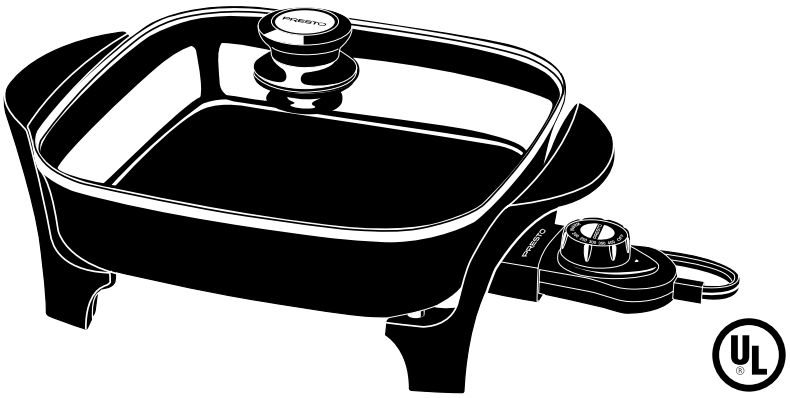
PRESTO®

11-inch
Electric Skillet
with glass cover

- Roasts, fries, grills, stews, bakes, makes casseroles and more.
- Luxurious tempered glass cover.
- Deluxe nonstick surface for stick-free cooking and easy cleaning.



Estas instrucciones también están disponibles en español.
Para obtener una copia impresa:
• Descargar en formato PDF en www.GoPresto.com/espanol.
• Envíe un mensaje de correo electrónico a contact@GoPresto.com.
• Llame al 1-800-877-0441, presione 2 y deje un mensaje.

INSTRUCTIONS

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Visit us on the web at www.GoPresto.com

This is a UL Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Be sure that handles are assembled and fastened properly before using this appliance, (see page 2).
3. Do not touch hot surfaces. Use handles.
4. To protect against electrical shock, do not immerse control, cord, or plug in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Do not operate if the legs become cracked or damaged. Return the appliance to the Presto Factory Service Department (see page 4) for examination, repair, or electrical or mechanical adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid. If it must be moved when it contains hot oil or other hot liquid, use extreme caution.
13. Always attach heat control to appliance first, then plug cord into wall outlet. To disconnect, turn control to OFF then remove plug from wall outlet.
14. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

IMPORTANT CORD INFORMATION

Connect the power supply cord to a polarized outlet only. As a safety feature, this appliance has a polarized plug (one blade is wider than the other). This plug will only fit in a polarized outlet one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

A short power supply cord (or cord set) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is properly exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

HOW TO ASSEMBLE

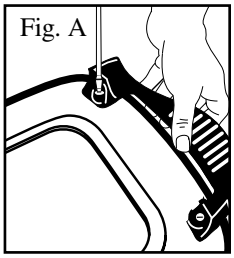
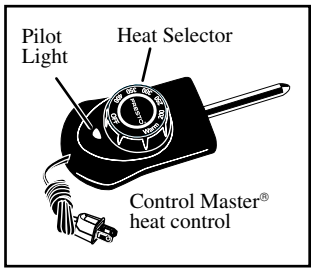


Fig. A

1. Place skillet upside down on an elevated surface for handle assembly. An elevated surface is necessary to prevent placing pressure on one handle while installing the second handle. Failure to use an elevated surface may result in damage to the first handle installed.
2. Remove the four screws from mounting projections on the skillet body.
3. Position the handles on the skillet, lining up holes in the handles with mounting projections on the skillet.
4. Replace the screws and fasten securely, Fig. A. **Caution:** Overtightening can result in stripping of screws or cracking of handles and legs. When properly assembled, the skillet should sit level.

HOW TO USE

Before using for the first time, wash skillet and cover in dishwasher or in warm, sudsy water, rinse, and dry. Do not immerse Control Master® heat control or let the heat control come in contact with any liquid. "Season" the nonstick cooking surface by rubbing lightly with cooking oil. Remove excess oil with paper towel.



1. **Place skillet on a dry, level, heat resistant surface.**
2. Insert the Control Master® heat control probe into the skillet so the two electrical pins on the skillet are fully inserted into the heat control. Connect cord to outlet.
3. Turn Control Master® heat control to desired temperature (see page 3 for cooking temperatures). Remove cover and preheat skillet. Pilot light goes off when selected temperature is reached (this takes approximately 5 to 10 minutes).

   Note: As the skillet heats up, you may hear a clicking sound; this is due to the expansion of the metal as it heats. It is normal. You may also notice this sound as the unit cools down.
4. Prepare food for cooking. Because the skillet features a nonstick finish, food may be prepared with little or no oil.
5. Place food in skillet and cook according to temperature-timetable (page 3). Heat should be adjusted according to personal preference and particular food being cooked. During cooking, pilot light will go on and off indicating desired temperature is being maintained.
6. Turn heat control to OFF when cooking is completed. Unplug heat control from wall outlet then from appliance.

CARE AND CLEANING

Before initial use and after each subsequent use, wash skillet and cover in dishwasher or in warm sudsy water, rinse, and dry. **Do not immerse Control Master® heat control in water or let it come in contact with any liquid.**

Note: If you choose to wash the skillet in a dishwasher, the bottom of the skillet will likely discolor due to the caustic nature of the dishwashing detergent.

For best results use nylon, plastic, wooden, or rubber utensils. Do not use metal utensils as they may scratch the nonstick surface. Do not cut foods on the cooking surface.

After each use, clean the nonstick surface with a non-metal cleaning pad, such as Scotch-Brite* Multi-Purpose Scrub Sponge or Scotch-Brite* Dobie* Cleaning Pad. Firm pressure can be applied, if necessary. **Do not use steel wool or abrasive kitchen cleaners.** Soaking the skillet to loosen food residue is not necessary. If, however, soaking the skillet is desired, do not soak for more than two hours. **Soaking for more than two hours may damage the nonstick finish.**

In time, the nonstick finish may darken over the heating element. To remove this discoloration, use a commercial cleaner designed for cleaning surfaces, such as dip-it* destainer. These cleaners are available at most grocery and hardware stores. For best results, follow the manufacturer's instructions, being careful that any cleaning solution coming in contact with the exterior of the appliance is wiped off.

After treating the skillet with a commercial cleaner, it is recommended that the cooking surface be wiped lightly with a cooking oil

*Scotch Brite and Dobie are trademarks of 3M; dip-it is a registered trademark of Ecolab, Inc.

before using. The outside finish of the skillet is easy to keep attractive and looking new. Simply wipe away spills and drips as they occur. If food should happen to burn on, it can be removed with warm, sudsy water and a cleaning pad. Rinse and wipe dry.

Periodically check the screws on the handle and legs for looseness. Retighten, if necessary. CAUTION: Overtightening can result in stripping of screws or cracking of handles and legs.

IMPORTANT: To ensure continued accuracy of the Control Master® heat control, avoid rough handling in use and storage.

Glass Cover Care and Use Instructions

Do not use cover if it is chipped or cracked. Handle cover carefully and avoid impact.

Do not handle hot cover with wet towel or place hot cover on a cold or wet surface.

Allow cover to cool before washing. This cover is dishwasher safe. Keep the cover clean. Do not use steel wool cleaning pads or abrasive powders which can scratch or weaken the glass. Nonabrasive pads or powders may be used if necessary. Do not scrape or gouge glass with hard or sharp utensils.

CAUTION: Failure to follow these instructions could cause immediate breakage or breakage at a later date for no apparent reason, which may result in personal injury or property damage.

TEMPERATURE –TIMETABLE

Food	Temperature	Approximate Cooking Time in Minutes
FRYING		
Bacon	300°–325°	8–10
Canadian Bacon	275°–300°	3–4
Chicken	325°–350°	25–40
Eggs, Fried	250°–275°	3–5
Eggs, Scrambled	250°–275°	3–5
Fish	325°–375°	5–10
French Toast	300°–325°	4–6
Ham ½″ thick	325°–350°	10–12
¾″ thick	325°–350°	14–16
Hamburgers ½″ thick	325°–375°	8–12
Minute Steak	375°–400°	4–5
Pork Chops, ½″ thick	325°–375°	15–20
¾″ thick	325°–375°	20–25
Potatoes, cottage fried	300°–350°	10–12
Sausage, link	300°–325°	20–30
precooked	325°–350°	10–12
Sandwiches, grilled	300°–325°	5–10
Steak, Beef 1″ thick		
Rare	350°–400°	6–7
Medium	350°–400°	10–12
Steak, Beef 1½″ thick		
Rare	350°–400°	8–10
Medium	350°–400°	18–20

Food	Temperature	Approximate Cooking Time in Minutes
BAKING		
Pancakes	350°–400°	2–3

SIMMERING*

In an electric skillet, foods will heat to simmering at some point between the Warm setting and 200°. Heat the skillet at 350° until the food boils; then place cover on pan and reduce the heat to simmer level by turning the heat control down until the pilot light goes out.

BRAISING OR POT ROASTING

This cooking method involves browning food, usually meat or vegetables in oil, butter, margarine, etc. and then simmering in a small amount of liquid over low heat. To brown meat and/or vegetables use a temperature between 325° and 350°. After browning, simmer as instructed above.

HOLDING TEMPERATURE	
(after cooking period)	Warm

*Add additional liquid during cooking, if necessary, to obtain desired consistency.

SERVICE INFORMATION

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, contact us by any of these methods:

- **Call 1-800-877-0441** weekdays 8:00 AM to 4:30 PM (Central Time)
- **Email us at our website www.GoPresto.com**
- **Write: NATIONAL PRESTO INDUSTRIES, INC.**
  Consumer Service Department
  3925 N. Hastings Way, Eau Claire, WI 54703-3703

When contacting the Consumer Service Department, please indicate the model number and the date code for the skillet. These numbers can be found on the bottom of the heat control receptacle.

Inquiries will be answered promptly by telephone, letter, or email. When writing, please include a phone number and a time when you can be reached during weekdays if possible.

Any maintenance required for this product, other than normal household care and cleaning should be performed by our Factory Service Department. Be sure to indicate date of purchase and a description of defect when sending an appliance for repair. **Send appliances for repair to:**

CANTON SALES AND STORAGE COMPANY
Presto Factory Service Department
555 Matthews Drive, Canton, MS 39046-0529

The Presto Factory Service Department is equipped to service all PRESTO® appliances and supply genuine PRESTO® parts. Genuine PRESTO® replacement parts are manufactured to the same exacting quality standards as PRESTO® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine Presto® parts. "Look-alikes" might not be of the same quality or function in the same manner. To ensure that you are buying genuine PRESTO® replacement parts, look for the PRESTO® trademark.

Presto® Limited Warranty

This quality PRESTO® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. To obtain service under the warranty, return this PRESTO® appliance, shipping prepaid, to the Factory Service Department. When returning a product, please include a description of the defect and indicate the date the appliance was purchased.
We want you to obtain maximum enjoyment from using this PRESTO® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse or misuse will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

NATIONAL PRESTO INDUSTRIES, INC.
Eau Claire, WI 54703-3703

Form 72-956A